

AMENDMENTS

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application.

Claims 1-23. (canceled).

Claim 24. (withdrawn) A composition comprising, as a first component, a galactose oxidase (EC 1.1.3.9) and, as a second component, an oxidizable substrate for the galactose oxidase which comprises at least one of: a compound naturally present in cereal flour or a hydrolysis product of arabinogalactan.

Claim 25. (withdrawn) A composition according to claim 24, wherein the compound naturally present in cereal flour includes non-starch polysaccharides comprising galactose moieties as structural elements.

Claim 26. (withdrawn) A composition according to claim 24, wherein the compound naturally present in cereal flour includes hemicellulose compounds.

Claim 27. (withdrawn) A composition according to claim 24, wherein the compound naturally present in cereal flour includes pentosans or xylans.

Claim 28. (**currently amended**) A composition according to claim 33, wherein the compound hydrolysed or otherwise degraded ~~convertible~~ into a substrate for the galactose oxidase includes at least one of a compound naturally present in cereal flour or a gum.

Claim 29. (previously presented) A composition according to claim 28, wherein the compound naturally present in cereal flour includes non-starch polysaccharides comprising galactose moieties as structural elements.

Claim 30. (withdrawn) A composition according to claim 28, wherein the compound naturally present in cereal flour includes pentosans or xylans.

Claim 31. (withdrawn) A composition according to claim 28, wherein the gum comprises guar gum or locust bean gum.

Claim 32. **(currently amended)** A composition according to claim 33 which further comprises a compound which is capable of being hydrolysed or otherwise degraded ~~converted~~ into the substrate for the galactose oxidase.

Claim 33. **(currently amended)** A flour dough improving composition comprising, as a first component, a galactose oxidase (EC 1.1.3.9) and, as a second component: (i) an oxidizable substrate for the galactose oxidase which is at least one of a galactan, a galactose oligomer or a galactose dimer, (ii) an oxidizable substrate for the galactose oxidase which is at least one of a galactan, a galactose oligomer or a galactose dimer, and an enzyme which is capable of hydrolysing or otherwise degrading ~~converting~~ a compound into a substrate for the galactose oxidase, or (iii) an enzyme which is capable of hydrolysing or otherwise degrading ~~converting~~ a compound into a substrate for the galactose oxidase.

Claim 34. (previously presented) A composition according to claim 33 wherein the galactose oxidase is derived from an organism which is selected from the group consisting of a plant species, a fungal species and a bacterial species.

Claim 35. **(currently amended)** A composition according to claim 33 wherein the compound which can be hydrolysed or otherwise degraded ~~converted~~ into a substrate for the galactose oxidase is a galactose containing compound.

Claim 36. **(currently amended)** A composition according to claim 33 wherein the compound which can be hydrolysed or otherwise degraded ~~converted~~ into a substrate for the galactose oxidase is a compound naturally present in cereal flour or a component thereof.

Claim 37. (previously presented) A composition according to claim 36 wherein the compound naturally present in cereal flour is a pentosan or a xylan.

Claim 38. (withdrawn) A composition comprising, as a first component, a galactose oxidase (EC 1.1.3.9), and, as a second component: a compound which is an oxidizable substrate for the galactose oxidase, which is a compound naturally present in cereal flour.

Claim 39. (withdrawn) A composition according to claim 38 further comprising lactose or galactose.

Claim 40. (**currently amended**) A composition according to claim 33 wherein the enzyme which is capable of hydrolysing or otherwise degrading ~~converting~~ a compound into a substrate for the galactose oxidase includes a hemicellulase, a pentosanase, a xylanase, an arabinofuranosidase, a mannanase, a galactanase or a β -galactosidase.

Claim 41. (previously presented) A composition according to claim 33 which comprises a further enzyme component including a cellulase, a starch degrading enzyme, a lipase or a protease.

Claim 42. (previously presented) A composition according to any of claims 33 or 35-41 further comprising a non-enzymic dough additive compound.

Claim 43. (previously presented) A composition according to claim 33 wherein the amount of galactose oxidase is in the range of 1 to 10,000 units per g.

Claim 44. (withdrawn) A method of preparing a flour dough comprising adding to the dough an amount of the composition of any of claims 33 or 35-41 which is sufficient to obtain an amount of galactose oxidase activity in the dough which is in the range of 1 to 10,000 units per kg of flour.

Claim 45. (withdrawn) A method according to claim 44 wherein the flour dough is a noodle dough.

Claim 46. (withdrawn) A method according to claim 45 wherein the flour dough is an alimentary paste dough.

Claim 47. (withdrawn) A method of preparing a bakery product, comprising baking the flour dough obtained by the method of claim 44.

Claim 48. (withdrawn) A method of using the composition of claim 33, comprising adding the composition to dough ingredients, dough additives, a dough or a combination thereof.

Claim 49. (withdrawn) A method according to claim 48, wherein the composition comprises a further enzyme component which includes a cellulase, a starch degrading enzyme, a lipase or a protease.

Claim 50. (withdrawn) A method according to claim 48 or 49, wherein the composition further comprises a non-enzymic dough additive compound.

Claim 51. (withdrawn) A method according to claim 48 or 49, wherein the galactose oxidase in the composition added to the dough ingredients, dough additives or the dough is substantially free of other enzyme activities.

Claim 52. (withdrawn) A method according to claim 48, wherein the galactose oxidase is in the form of a crude enzyme preparation.

Claim 53. (**currently amended**) A composition according to claim 33, wherein the enzyme which is capable of hydrolysing or otherwise degrading ~~converting~~ a compound into a substrate for the galactose oxidase is an enzyme that converts the compound into a galactan, a galactose oligomer, a galactose dimer, or a mixture of a galactan, a galactose oligomer and a galactose dimer.